

Mexican Dessert Menu

Traditional Favorites

- Churros with Chocolate or Cajeta Dipping Sauce
- Tres Leches Cake (classic sponge soaked in three milks)
- Flan Napolitano (creamy caramel custard)
- Arroz con Leche (Mexican-style rice pudding with cinnamon)
- Conchas (Mexican sweet bread)
- Buñuelos (crispy fritters dusted with cinnamon sugar)

Mini Dessert Options

- Mini Flan Cups
- Tres Leches Shots
- Polvorones (Mexican wedding cookies)
- Mini Conchas with Café Service

Premium & Seasonal Desserts

- Pastel de Elote (Mexican sweet corn cake)
- Cheesecake Bites
- Fresh Fruit Cups with Tajín and Lime
- Seasonal Pan Dulce Assortment
- Gansitos (Mexican chocolate snack cakes)
- Pingüinos (Mexican chocolate cupcakes with cream filling)
- Fruit Tarts
- Mini Shortcake Cups

Hot Beverage Pairing

- Café de Olla (traditional spiced Mexican coffee with cinnamon and piloncillo)
- Mexican Hot Chocolate (rich cacao with cinnamon, vanilla, and milk)
- Champurrado (Traditional thick Mexican chocolate-based drink with masa and cinnamon)

Note: We can also create custom dessert options such as cake pops, chocolate-dipped



pretzels, chocolate-covered strawberries, and much more upon request.

Menu Disclosure

All menu items are subject to seasonal availability and market value. Prices may vary depending on guest count, ingredient availability, and final selections. Specialty items and premium ingredients may be subject to additional charges. Menus can be customized to accommodate dietary restrictions, vegetarian, vegan, or gluten-free options upon request.

